Supplementary Material

A. Statistical analyses of antioxidant capacity data

Table 1. Estimations of the hierarchical linear model for the ABTS results.

	Control[a]	Vinetan	Grape Stem Extract
M	7.15***	-1.91***	-2.37***
50%AF	20.98***	2.14**	-1.48
AF	22.86***	-0.32	-2.58
MLF	19.84***	1.35	-1.04
B	13.85***	-1.54***	-1.52**
YB	13.56***	-0.45	-1.46

[a] Intercept.

p-value: *** <0.001; **<0.025; *<0.05.

Table 2. Estimations of the hierarchical linear model for the DPPH results.

	Control[a]	Vinetan	Grape Stem Extract
M	2.83***	-0.52***	-0.87***
50%AF	6.95***	-0.63*	0.31
AF	6.53***	-0.2	-0.46***
MLF	6.77***	-0.25	-0.14
B	6.48***	-0.54***	-0.34**
YB	6.64***	-0.18	-0.37

[a] Intercept.

p-value: *** <0.001; **<0.025; *<0.05.

Table 3. Estimations of the hierarchical linear model for the FRAP results.

	Control[a]	Vinetan	Grape Stem Extract
M	4.67***	-1.72***	-1.85***
50%AF	13.10***	1.01*	-1.06**
AF	13.12***	-1.59***	-1.59***
MLF	10.97***	1.35	1.08
B	8.92***	-2.21***	-1.14**
YB	7.71***	0.97	-0.42

[a] Intercept.

p-value: *** <0.001; **<0.025; *<0.05.

B. Statistical analyses of sensory analyses data

Table 4. Estimations of the linear model for the results of the sensory analysis of wines before bottling.

	Control	Vinetan	Grape Stem Extract
Visual	10.2***	1***	1.39***
Olfactory	24.57***	-0.33	-0.11
Mouthfeel	36.1***	0.27	0.89
General	9.57***	0.11	0.17
Total	80.46***	0.43	0.06

[a] Intercept.

p-value: *** <0.001; **<0.01; *<0.05.

Table 5. Estimations of the linear model for the results of the sensory analysis of wines after for 12 months in bottle.

	Control	Vinetan	Grape Stem Extract
Visual	11.29***	0.57	1.07*
Olfactory	23.07***	1.5*	2.79***
Mouthfeel	34.5***	0.5	0.5
General	9.1***	0.14	0.07
Total	77.95***	2.71	4.43*

[a] Intercept.

p-value: *** <0.001; **<0.01; *<0.05.

It can be observed that linear model considers significant some coefficient whereas Tuckey analysis (Tables 5 and 6) does not, this is because Tukey analysis is a global comparative test for the means of the three treatments.